RIVAL

Crock-Pot®

Stoneware Slow Cooker

The Original and America's #1 Brand of Slow Cookers

Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

Visit our website at www.crock-pot.com

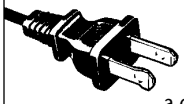
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or cooking unit in water or other liquid. **CAUTION:** Never submerge the heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Turn control to "OFF" before unplugging from wall outlet. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to Rival® (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Rival® may cause fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use hot pads when moving your heated Crock-Pot® slow cooker.
12. Do not use appliance for other than intended use.
13. To disconnect, turn control to OFF, then remove plug from wall outlet.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY.** No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. Do not immerse base in water or other liquid. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE CROCK-POT® SLOW COOKER.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.
NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.



POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

HOW TO USE YOUR CROCK-POT® SLOW COOKER

1. There are three temperature settings. **LOW** is recommended for slow "all-day" cooking. 1 hour on **HIGH** equals about 2 to 2½ hours on **LOW**. **SERVE** is for keeping food warm only. **DO NOT** cook on **SERVE** setting.
2. Frozen foods such as vegetables and shrimp may be used as part of a recipe. However, do not cook frozen meats (such as roasts or chickens) unless you first add at least 1 cup of warm liquid. The liquid will act as a "cushion" to prevent sudden changes in temperature. Cook recipes containing frozen meats an additional 4 to 6 hours on **LOW**, or 2 hours on **HIGH**.
3. Always cook with the lid on.
4. Follow recommended cooking times.
5. Do not use slow cooker stoneware for storage of food.
6. Do not reheat foods in your Crock-Pot® slow cooker.
7. Do not set heated unit filled with food on a finished wood table.
8. Unplug when cooking is done and before cleaning.
9. Removable stoneware is ovenproof and microwave safe. Do not use stoneware on gas or electric burners or under broiler.

PREPARE AHEAD CONVENIENCE!

Fill bowl and refreigerate. When ready to cook, set in electrical base and turn to **LOW** or **HIGH**. Do not preheat electrical base.

HOW TO CLEAN YOUR CROCK-POT® SLOW COOKER

Unplug unit. **CAUTION:** Never submerge heating unit in water or other liquid.

REMOVABLE STONEWARE

- The removable stoneware goes safely into the dishwasher, or may be washed in hot soapy water. Do not use abrasive cleaning compounds – a cloth, a sponge or rubber spatula will usually remove the residue. To remove water spots and other stains, use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleaner) or vinegar.
- The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.

CARE OF STONEWARE

- The stoneware may be washed in hot soapy water. Do not use abrasive cleaning compounds – a cloth, a sponge or rubber spatula will usually remove the residue. To remove water spots and other stains, use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleanser) or vinegar.
- The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.

As with any fine ceramic, the stoneware bowl will not withstand the shock of sudden temperature changes.

- If the stoneware has been preheated or is hot to the touch, do not put in cold

foods. Do not preheat Crock-Pot® slow cooker before using unless specified in the recipe. The stoneware should be at room temperature before adding hot foods.

- To wash your stoneware right after cooking, use hot water. Do not pour in cold water if the stoneware is hot.

TRAVELING WITH YOUR CROCK-POT® SLOW COOKER

The Travel-Lock™ clips have been included to ensure a secure lid when taking your meals on the road.

To use, simply clamp one clip on each end of the slow cooker, attaching the lid and the stoneware together.

HINTS

- Trim fats and wipe meats well to remove residue. (If meats contain fats, brown in a separate skillet or broiler and drain well before adding to cooker.) Season with salt and pepper. Place meat in cooker on top of vegetables.
- For roasts and stews, pour liquid over meat. Use no more liquid than specified in the recipe. More juices in meats and vegetables are retained in slow cooking than in conventional cooking.
- Most vegetables should be thinly sliced or placed near the sides or bottom of the stoneware. Meats generally cook faster than most vegetables in a slow cooker.
- Use whole leaf herbs and spices for best and truest flavor for all-day cooking. If ground herbs and spices are used, they should be stirred in during the last hour of cooking.
- Because there is no direct heat at the bottom, always fill the stoneware at least half full to conform to recommended times. Small quantities may be prepared, but cooking time will be affected.
- A specific liquid called for in a recipe may be varied if an equal quantity is substituted. (Such as substituting a 10¾ ounce can of soup plus 4 ounces of water for a 14½ ounce can of tomatoes OR ½ cup beef or chicken broth for ½ cup of wine, etc.)
- Beans must be softened completely before combining with sugar and/or acid foods (**NOTE:** Sugar and acid have a hardening effect on beans and will prevent softening). Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with 3 times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover and allow to simmer 1½ hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.

QUESTIONS AND ANSWERS

Q ***"What if the food isn't done after 8 hours...when the recipe says 8 to 10 hours?"***

A This is due to voltage variations which are commonplace everywhere; altitude; or

even extreme humidity. The slight fluctuations in power do not have a noticeable effect on most appliances; however, it can slightly alter the cooking times. Allow plenty of time, and remember, it is practically impossible to overcook. You will learn through experience whether to decrease or increase cooking times.

Q *"Must the Crock-Pot® slow cooker be covered? Is it necessary to stir?"*

A Cook with the cover on. The slow cooker will not recover heat losses quickly when cooking on **LOW** setting. Significant amounts of heat escape whenever the lid is removed; therefore the cooking time must be extended. Avoid frequent removal of the cover for checking cooking progress or stirring. Never remove cover during the first 2 hours when baking breads or cakes.
It is not necessary to stir while cooking on **LOW** heat. While using **HIGH** heat for short periods, occasional stirring improves the distribution of flavors.

Q *"How about thickening the juices or making gravy?"*

A Add some quick-cooking tapioca to any recipe when you want to make a thick gravy. Add the tapioca at the beginning and it will thicken as it cooks! Or you may remove the solid foods, leaving the juices. Prepare a smooth paste of approximately ½ cup flour or cornstarch to ½ cup water or 4 tablespoons melted butter. Pour mixture into liquid in stoneware and stir well. Turn to **HIGH** and when it comes to a boil (about 15 minutes) it's ready.

Q *"Can I cook a roast without adding water?"*

A Yes – if cooked on **LOW**. We recommend a small amount because the gravies are especially tasty. The more fat or "marbling" the meat has, the less liquid you need. The liquid is needed to properly soften and cook vegetables.

GUIDE TO ADAPTING RECIPES

This guide is designed to help you adapt recipes to the Crock-Pot® slow cooker — your own favorites and prized recipes collected from friends, food companies, newspapers and magazines. Our aim is to save preparation time with fewer steps and dishes…and to keep cooking simple. In most cases, all ingredients can go into your slow cooker in the beginning and can cook all day. Many preparatory steps are unnecessary when using the Crock-Pot® slow cooker. A few hints:

- Allow sufficient cooking time.
- Cook with cover on.
- Do not add as much water as some recipes indicate.
- Remember — liquids don't "boil away" as in conventional cooking. Usually you'll have more liquid at the end of cooking instead of less.
- It's "one-step" cooking: many steps in recipes may be deleted. Add ingredients to the stoneware at one time and cook 8 to 12 hours (add any liquid last).
- Vegetables do not overcook as they do when boiled in your oven or on your range. Therefore, everything can go into the Crock-Pot® slow cooker at one time.

EXCEPTION: milk, sour cream or cream should be added during last hour of cooking.

TIME GUIDE

IF RECIPE SAYS:	COOK ON LOW:	OR COOK ON HIGH:
15 to 30 minutes	4 to 6 hours	1½ to 2 hours
35 to 45 minutes	6 to 10 hours	3 to 4 hours
50 minutes to 3 hours	8 to 18 hours	4 to 6 hours

Most uncooked meat and vegetable combinations will require at least 8 hours on **LOW.**

PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook on rangetop before adding to slow cooker. Don't overcook — just until slightly tender. If cooked rice is called for, stir in with other ingredients; add ¼ cup extra liquid per ¼ cup of raw rice. Use long grain converted rice for best results in all-day cooking.

LIQUIDS

Use less in slow cooking — usually about half the recommended amount. One cup of liquid is enough for any recipe unless it contains rice or pasta.

SAUTEING VEGETABLES

Generally not necessary! Stir in chopped or sliced vegetables with other ingredients. **ONLY EXCEPTION:** eggplant should be parboiled or sauteed, due to strong flavor. Since vegetables develop their full flavor potential with slow cooking, expect delicious results even when you reduce quantities. Because vegetables take longer to cook than meat, slice or chop them when possible.

HERBS AND SPICES

Leaf or whole herbs and spices are preferred, but their flavor power may increase — use half the recommended amount. If you use ground herbs and spices, add during last hour of cooking.

MILK

Milk, cream and sour cream tend to break down during extended cooking. When possible add during last hour of cooking. Condensed soups may be substituted for milk, etc., and can cook for extended times.

SOUPS

Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to Crock-Pot® slow cooker; then add water only to cover. If thinner soup is desired, add more liquid at serving time. If milk-based recipes have no other liquid for initial cooking, add 1 or 2 cups water. Then during last hour of cooking, stir in milk or cream as called for.

The recipes in this book may be used, as printed, in the 2½ - 4½ quart Crock-Pot® slow cooker. For 2½ quarts or smaller units, recipes may need to be halved.

THE RECIPES

POT ROAST OF BEEF

3 medium potatoes, thinly sliced
2 large carrots, thinly sliced
1 onion, sliced
1 (2 to 3-lb.) boneless beef rump roast
1 teaspoon salt
½ teaspoon ground black pepper
½ cup water or beef broth

Put vegetables in bottom of stoneware. Salt and pepper meat, then place in pot on top of vegetables. Add liquid. Cover and cook on **LOW** 10 to 12 hours (**HIGH**: 5 to 6 hours).

BEEF BOURGUIGNON *(Beef Stew with Wine)*

6 strips bacon, cut in ½-inch pieces
2 to 3-pound beef rump or chuck, cut in 1½-inch cubes
1 medium carrot, sliced
1 small onion, sliced
Salt and pepper to taste
3 tablespoons flour
1 can (10¾-oz.) condensed beef broth
1 tablespoon tomato paste
2 cloves garlic, minced
¾ teaspoon whole thyme
1 bay leaf
½ pound tiny white onions
½ to 1 pound fresh mushrooms, sliced
2 tablespoons butter
½ cup red or Burgundy wine

Cook bacon in large skillet until crisp. Remove and drain. Add beef cubes and brown well. Place browned beef cubes in stoneware. Brown carrot and onion. Season with salt and pepper; stir in flour. Add broth, mix well and add to slow cooker. Add cooked bacon, tomato paste, garlic, thyme, bay leaf and onions. Cover and cook on **LOW** 8 to 10 hours. Saute mushrooms in butter, and add with wine to stoneware about 1 hour before serving.

To thicken gravy: Turn slow cooker to **HIGH**. Combine 3 tablespoons flour with 3 tablespoons melted butter or margarine. Stir into stew.

SWISS STEAK

2 round steaks, about ½-lb. each, cut ¾-inch thick
¼ cup all-purpose flour
½ teaspoon ground black pepper
1 large onion, thinly sliced
2 carrots, sliced
2 stalks celery, chopped
1 can (15-oz.) tomato sauce

Cut round steak into serving pieces. Place flour, salt and pepper in plastic bag. Add steak pieces, a few at a time, shake to cover with flour mixture. Place onion slices in bottom of stoneware; add meat on top. Top with carrots and celery and cover with tomato sauce. Cover and cook on **LOW** for 8 to 10 hours (**HIGH**: 3 to 5 hours).

BARBEQUED RIBS

2 slabs pork spareribs (2 to 3-lbs. each)
½ teaspoon salt
½ teaspoon ground black pepper
1 onion, sliced
1 jar (16-oz.) barbeque sauce

Rub each side of spareribs with salt and pepper. Cut ribs into serving portions. Place ribs in broiler pan and broil 15 minutes or until browned. Drain. Put sliced onion in stoneware. Place rib sections on top on onions, pour barbeque sauce on top. Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 4 to 5 hours).

ROASTED PEPPER & BEAN CHILI

2 green bell peppers
2 red bell peppers
1 large onion, chopped green chilies
1 zucchini, quartered and sliced 1/4-inch thick
2 cloves garlic, minced
2 tablespoon chili powder
1 teaspoon oregano leaves
½ teaspoon cumin
1 can (14 ½-oz.) crushed tomatoes
1 can (10-oz.) diced tomatoes and
1 can (15-oz.) garbanzo beans, drained
1 can (15-oz.) pinto beans, drained
1 can (15-oz.) black beans, drained

Cut peppers in half and remove seeds. Slash edges so peppers will lay flat. Place skin side up on baking sheets. Broil peppers until blackened, about 15 minutes. Seal in plastic food bag. ALLOW to stand 15 minutes, rub skin from peppers and chop.

Combine peppers and all remaining ingredients in stoneware. Cover; cook on **LOW** 8 hours (HIGH 4 hours).

CHICKEN CACCIATORE

1 medium onion, thinly sliced
3-lb. chicken, cut up
2 cans (6-oz. each) tomato paste
1 can (4-oz.) sliced mushrooms, drained
1 teaspoon salt 1 bay leaf
½ teaspoon pepper
2 cloves garlic, minced
2 teaspoon oregano leaves
½ teaspoon basil leaves
½ teaspoon celery seed
½ cup dry white wine

Place sliced onion in bottom of stoneware. Add chicken pieces. In a bowl, stir together tomato past, mushrooms, salt, pepper, garlic, herbs and white wine. Pour over chicken. Cover; cook on **LOW** 8 hours (**HIGH** 4 hours). Serve chicken pieces over spaghetti or vermicelli.

FAJITA STEAK ROLLS

2 beef top round or flank steaks, about 1 to 1½-lbs. each, cut ¼-inch thick
1 tablespoon olive oil
1 medium onion, chopped
½ cup chopped green bell pepper
½ cup chopped red bell pepper
2 tablespoons fresh cilantro, minced
2 cloves garlic, minced
2 tablespoons lime juice
1 jalapeño pepper, seeded and minced
1 can (2-oz.) chopped green chilies
1 cup salsa or picante sauce, divided

Rub both sides of meat with olive oil. Combine remaining ingredients except salsa in mixing bowl and blend well. Measure out about half of vegetable mixture and set aside for later use. Spoon remaining vegetable mixture evenly over each steak. Roll steaks, beginning at narrow end, jelly-roll fashion. Tie with kitchen string. Place beef rolls in stoneware. Spoon ¼ cup salsa evenly over beef rolls. Cover and cook on **LOW** for 8 to 10 hours (**HIGH**: 4 to 5 hours). Meanwhile, stir ½ cup salsa into reserved vegetable mixture. Cover and refrigerate. Spoon remaining ¼ cup salsa over beef rolls during last 15 minutes of cooking. Slice steaks into serving portions and accompany with vegetable-salsa mixture.

CLASSIC MEAT LOAF

2 pounds ground chuck
½ cup chopped green pepper
½ cup chopped onion
½ teaspoon salt
1 cup cracker crumbs
1 egg
1 packet (⅞-ounce) brown gravy mix
1 cup milk
4 to 6 small potatoes, cubed

Mix all ingredients, except potatoes, in large bowl. Shape into a loaf. Place in stoneware. Place potatoes at the sides of loaf. (If potatoes are peeled, wrap in foil to keep from darkening). Cover and cook on **LOW** 8 to 10 hours. (**HIGH**: 4 to 5 hours).

PORK CHOPS ON RICE

½ cup brown rice
⅔ cup converted white rice
¼ cup butter or margarine
½ cup chopped onion
1 can (4-oz.) sliced mushrooms, drained
1 teaspoon dried thyme, divided
½ teaspoon rubbed sage
½ teaspoon salt
¼ teaspoon ground black pepper
4 to 6 boneless pork chops, ¾- to 1-inch thick
1 can (10.5-oz.) beef consomme
2 tablespoons Worcestershire sauce
½ teaspoon paprika
¼ teaspoon ground nutmeg

Spray inside of stoneware with non-stick vegetable coating. Combine white and brown rice with butter in skillet. Saute over medium-high heat, stirring occasionally, until rice is golden brown. Remove from heat and stir in onion, mushrooms, ½ teaspoon thyme, sage, salt and pepper. Pour rice mixture into slow cooker. Arrange chops over rice. Combine consomme and Worcestershire sauce and pour over chops. Combine remaining thyme, paprika and nutmeg; sprinkle over chops. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 4 to 5 hours).

HERBED TURKEY BREAST

1 turkey breast (2 to 3-lb.) fresh or thawed
2 tablespoons butter or margarine
¼ cup garden vegetable-flavored whipped cream cheese
1 tablespoon soy sauce
1 tablespoon fresh minced parsley
½ teaspoon dry basil leaves
½ teaspoon rubbed sage
½ teaspoon dry thyme leaves
¼ teaspoon ground black pepper
¼ teaspoon garlic powder

Place turkey in stoneware. Combine remaining ingredients and brush over turkey. Cover and cook on **LOW** 10 to 12 hours (**HIGH** 5 to 6 hours).

CAROLINA BARBEQUED PORK

2 onions, quartered
2 tablespoons brown sugar
1 tablespoon paprika
2 teaspoons salt
½ teaspoon ground black pepper
1 (4 to 6 pound) boneless pork butt or shoulder roast
¾ cup cider vinegar
4 teaspoons Worcestershire sauce
1½ teaspoons crushed red pepper flakes
1½ teaspoons sugar
½ teaspoon dry mustard
½ teaspoon garlic salt
¼ teaspoon cayenne
Hamburger buns
Coleslaw, optional

Place onions in stoneware. Combine brown sugar, paprika, salt and pepper; rub over roast. Place roast over onion.

Combine vinegar, Worcestershire sauce, red pepper flakes, sugar, mustard, garlic salt and cayenne; stir to mix well. Drizzle about one third vinegar mixture over roast; cover and refrigerate remaining vinegar mixture.

Cover stoneware and cook on **LOW** 10 to 12 hours (**HIGH** 4 to 6 hours). Drizzle about one third reserved vinegar mixture over roast during last half hour of cooking. Remove meat and onions, drain. Chop or shred meat and chop onions. Serve meat and onions on buns. If desired, top sandwiches with coleslaw. Pass remaining vinegar mixture to drizzle over sandwiches.

CHICKEN IN A POT

2 carrots, sliced
2 onions, sliced
2 stalks celery, cut into 1-inch pieces
1 whole broiler/fryer chicken, 2 to 3-lb.
1 teaspoon salt
½ teaspoon ground black pepper
½ cup water, chicken broth or white wine
½ teaspoon dried basil

Put carrots, onion and celery in bottom of stoneware. Place whole chicken on top of vegetables. Sprinkle with salt and pepper and add liquid over top. Sprinkle basil over top. Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 3½ to 5 hours, using 1 cup water). Remove chicken and vegetables with spatula.

CHICKEN WITH 40 CLOVES OF GARLIC

2 sprigs fresh thyme
2 sprigs fresh rosemary
2 sprigs fresh sage
2 sprigs Italian parsley
1 (3-lb.) whole broiler/fryer chicken
2 stalks celery, cut into 3-inch pieces
40 cloves garlic, unpeeled
½ teaspoon ground black pepper
Toasted French bread slices

Place 1 sprig thyme, rosemary, sage and Italian parsley in chicken cavity. Place celery in stoneware. Put chicken on top of celery. Add garlic, unpeeled around chicken. Chop remaining herbs; sprinkle herbs and pepper over chicken. Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 3½ to 5 hours).

To serve, place chicken, garlic and celery on serving platter. Squeeze roasted garlic out of skins onto toasted French bread slices then spread with a knife.

FRENCH ONION SOUP

1 quart beef bouillon or brown stock
3 medium yellow onions, thinly sliced
3 tablespoons butter
½ teaspoon salt
1 tablespoon sugar
2 tablespoons flour
¼ cup dry vermouth or cognac (optional)
1 cup grated Parmesan cheese

Pour bouillon or stock in stoneware. Cook onions slowly in butter (about 15 minutes) in large covered skillet. Stir occasionally. Uncover and add salt, sugar, flour and vermouth. Stir well. Add to stock in slow cooker. Cover and cook on **LOW** 6 to 8 hours. (**HIGH**: 3 hours). Before serving, top with grated cheese.

SWEET AND SOUR SHRIMP

1 package (6 ounces) frozen Chinese pea pods, partially thawed
1 can (13 ounces) juice-pack pineapple chunks or tidbits (drain and reserve juice)
2 tablespoons cornstarch
3 tablespoons sugar
1 chicken bouillon cube
Fluffy rice
1 cup boiling water
½ cup reserved pineapple juice
2 teaspoons soy sauce
½ teaspoon ground ginger
2 cans (4½ ounces each) shrimp, rinsed and drained
2 tablespoons cider vinegar

Place pea pods and drained pineapple in stoneware. In a small saucepan, stir together cornstarch and sugar. Dissolve bouillon cube in boiling water and add with juice, soy sauce and ginger to saucepan. Bring to a boil, stirring, and cook sauce for about 1 minute or until thickened and transparent. Gently blend sauce into pea pods and pineapple. Cover and cook on **LOW** for 5 to 6 hours.

Before serving, add shrimp and vinegar, stirring carefully to avoid breaking up shrimp. Serve over hot rice.

CHICKEN WITH TROPICAL BARBEQUE SAUCE

¼ cup molasses
2 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
2 teaspoons prepared Dijon mustard
⅛ to ¼ teaspoon hot pepper sauce
2 tablespoons orange juice
3 whole bone-in chicken breasts, halved

Combine molasses, vinegar, Worcestershire sauce, mustard, hot pepper sauce and orange juice. Arrange chicken in stoneware. Brush sauce over chicken. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 3 to 4 hours).

NOTE: Sauce is excellent over ribs and chops.

ROASTED LEMON ALMOND CORNISH HENS

3 lemons
3 Cornish hens (22-oz. each), thawed
2 tablespoons butter, melted
4 cloves garlic, minced and divided
4 teaspoons minced fresh thyme, divided
½ teaspoon salt
½ teaspoon ground black pepper
½ cup sliced almonds, toasted and divided

Slice 1 lemon; place 2 to 3 lemon slices in each hen cavity. Place 1 teaspoon minced thyme and 1 clove garlic (minced) in each cavity. Place hens in stoneware.

Juice 1 lemon; mix lemon juice with butter, remaining minced garlic, thyme, salt and pepper; drizzle over hens. Sprinkle with ¼ cup sliced almonds.

Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 4 to 6 hours). Arrange cooked hens on serving platter. Serve with remaining lemon. Garnish hens with remaining lemon slices and remaining almonds.

COUNTRY SCALLOPED POTATOES AND HAM

8 potatoes, peeled and thinly sliced
1 onion, chopped
1 pound, fully-cooked ham, cut into 1-inch cubes
1 package (1-oz.) country-style gravy mix
1 can (10½-oz.) cream of mushroom soup
2 cups water
2 cups cheddar cheese, shredded

Combine potatoes, onion and ham in a lightly greased stoneware. Combine gravy mix, mushroom soup and water; whisk until combined. Pour gravy mixture over potatoes. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 3 to 4 hours). Top with cheese during last 30 minutes of cooking.

NOTE: To prevent darkening, toss sliced, uncooked potatoes in a mixture of 1 cup water and ½ teaspoon cream of tartar; drain and proceed with recipe.

JAMBALAYA

2 cups diced boiled ham
2 medium onions, coarsely chopped
2 stalks celery, sliced
¼ green pepper, seeded and diced
1 can (28 ounces) whole tomatoes
¼ cup tomato paste
3 cloves garlic, minced
1 tbsp. minced parsley
½ tsp. leaf thyme
2 whole cloves
2 tablespoons salad oil
1 cup raw long-grain converted converted rice
1 pound fresh or frozen shrimp, shelled and cleaned

Thoroughly mix all ingredients except shrimp in Crock-Pot. Cover and cook on **LOW** for 8 to 10 hours. One hour before serving, turn Crock-Pot to **HIGH**. Stir in un-cooked shrimp. Cover and cook until shrimp are pink and tender. Serves 4 to 6.

EASY-DOES-IT SPAGHETTI

2-lbs. ground chuck, browned and drained
1 cup chopped onion
2 cloves garlic, minced
2 cans (15-oz. each) tomato sauce
2 to 3 teaspoons Italian seasoning
2 cans (4-oz. each) sliced mushrooms, drained
6 cups tomato juice
1 package (16-oz.) dry spaghetti, broken into 4 to 5-inch pieces

Combine all ingredients (except dry spaghetti) in stoneware; stir well. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 3 to 5 hours). Turn on **HIGH** during last hour and stir in dry spaghetti.

STEAK SOUP

2 lbs. coarsely ground chuck, browned and drained
5 cups water
1 large onion, chopped
4 stalks celery, chopped
3 carrots, sliced
Salt to taste, optional
2 cans (14½-oz. each) diced tomatoes
1 package (10-oz.) frozen mixed vegetables
5 tablespoons beef base granules
½ teaspoon ground black pepper
½ cup butter, melted
½ cup all-purpose flour

Place all ingredients, except butter, flour and salt in stoneware. Cover and cook on **LOW** 8 to 12 hours (**HIGH**: 4 to 6 hours). One hour before serving, turn to **HIGH**. Make a paste of the melted butter and flour. Stir until smooth. Pour into stoneware. Stir until well blended. Season soup, if desired, with salt. Cover and cook on **HIGH** until thickened.

STUFFED GREEN BELL PEPPERS

1 package (10-oz.) frozen corn
1 can (15-oz.) red kidney beans, drained and rinsed
1 can (14½-oz.) diced tomatoes
¼ cup salsa
1½ cups cooked rice
1 teaspoon Worcestershire sauce
¼ teaspoon salt
½ teaspoon ground black pepper
¼ cup chopped onion
3 -4 green bell peppers, tops removed and seeded
2 cups reduced-fat shredded cheddar cheese, divided

Combine all ingredients, except ½ cup cheese and green peppers. Stuff peppers with this mixture. Arrange peppers in stoneware. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 3 to 4 hours). Sprinkle with remaining cheese during last 30 minutes of cooking.

ZUCCHINI-TOMATO STRATA

3 medium zucchini, sliced ¼-inch thick
1 onion, chopped
4 cloves garlic, chopped
8-oz. fresh mushrooms, sliced or 1 can (4-oz.) sliced mushrooms, drained
3 Roma tomatoes, sliced
1 cup shredded cheddar cheese
¾ cup spicy vegetable tomato-juice cocktail
1 teaspoon dried basil
1 teaspoon dried oregano leaves
½ teaspoon seasoned salt
¼ teaspoon ground black pepper
¾ cup stuffing croutons

Arrange half of zucchini slices in stoneware. Top zucchini slices with half the onion, half the garlic and all of the mushrooms. Repeat with remaining zucchini, onions and garlic. Arrange sliced tomatoes over top.

Combine juice, basil, oregano, salt and pepper; pour over casserole. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 2½ to 3½ hours). Top with stuffing croutons and cheese during last 10 to 15 minutes.

LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:
1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service contact our CUSTOMER SERVICE DEPARTMENT between 8:00 a.m. and 5:00 p.m. Eastern Standard Time, Monday through Friday (for prompt service have model number and sales receipt ready).

In U.S. call: 1-800-557-4825 / In Canada call: 1-800-561-6478

Or, you may write to Rival's Service Division, P.O. Box 769 Milford, MA 01757. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

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428-0082
5055/60/650/UM1
Printed in China